

## SNACKS

6 each / 22 for four / 30 for all six

marinated castelvetro olives  
salted almonds  
taleggio with fig honey  
eggplant caponata with whipped ricotta  
smashed vinegar cucumbers with crispy shallot + sesame  
white anchovies with aleppo + fennel pollen

## PLATES

red cabbage, frisee, apple, caesar, chive, bread crumb, manchego\* 15  
red gem, fennel, olive, orange, ricotta salata, walnut, roasted onion dressing 16  
mussel toast, lemon aioli, pickled shallot + pepper, gremolata 16  
prosciutto, pink lady apple, pistachio 13

grilled broccoli decicco, currant, caper, pine nut, yogurt 17  
charred sweet potato, tahini, calabrian chili salsa macha, mustard greens 16  
brussels sprouts, pomegranate, ricotta salata, hazelnut 16  
cacio e pepe arancini, fontina fonduta 12  
grilled octopus, borlotti bean, radish, salsa verde 19  
pork + beef meatballs, tomato, pine nut pesto 12

roasted half chicken, yogurt, calabrian chili, kumquats, fennel, oregano 29  
wild boar shank, cherry agrodolce, pistachio, chickpea polenta 37

## PASTA

butternut squash agnolotti, arugula salsa verde, radicchio, balsamic, walnut 26  
mafaldine, roasted pepper pesto, smoked cultured cream, pine nut 26  
potato gnocchi, rabbit sugo, lacinato kale, pecorino 28  
squid ink bucatini, baby clam, spicy 'nduja, lemon, parsley 27  
rigatoni, pork + beef bolognese 27

## PIZZA

margherita, tomato, mozzarella, basil 16  
roasted mushroom, gremolata, meyer lemon, fontina 19  
peperonata, ricotta, basil, fried garlic + chili 18  
chicken sausage, lacinato kale, cherry pepper, lemon cream, provolone 20  
pepperoni, vodka sauce + castelvetro olives 20  
anchovy, tomato, olive, garlic, chili, oregano, arugula 18

additional toppings:

pepperoni, red onion, mushroom, olive, ricotta, chicken sausage, arugula 3  
prosciutto 8

We charge a 3% administrative fee. This administrative fee is not a gratuity, tip, or service charge. We use this fee to increase the wages of all of our employees.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please inform the staff of any allergies or intolerance.

Gluten-Free pasta available upon request!

## COCKTAILS

### And Everything Nice 14

st. george spiced pear, cocchi americano,  
lemon, prosecco, soda

### Friend Request 14

aperol, zucca rabarbaro, lime,  
pineapple, honey, tonic

### Beauregarde Spritz 14

pasubio amaro, brovo alpine liqueur,  
grapefruit, prosecco

### Boots & Cats 15

planteray 3 star, st. george nola coffee liqueur, old  
monk rum, pumpkin spice, orange

### Berry the Hatchet 15

citadelle gin, antica torino genepi, cranberry & sage  
syrup, lime, prosecco

### Parliament Punch 15

ten to one rum, campari, giffard banana  
pineapple, lime

### Pen Pal 15

mezcal, cardamaro, lemon, honey

### Looking Glass 15

copper & king apple brandy, pierre ferrand 1840,  
green chartreuse, cinnamon

### F-Type 15

tequila, mezcal, yellow chartreuse,  
montenegro, orange

### Negroni 660 15

st. george botanivore gin & bruto americano,  
cocchi rosso, campari, italicus, orange

## NO ABV

### Non-Baldi 8

red bitters, orange

### Sage Advice 8

cranberry, sage, lime, soda

### Garden Party 8

green tea, basil, lemon, pineapple

## VERMOUTH

Mazzini 1805 Bianco 9

Antica Torino Bianco 9

Cocchi Americano. 9

Cap Corse Blanc 10

Cocchi Rosa 8

Antica Torino Rosso 9

Carpano Antica Formula 9

Cocchi Torino Rosso 9

Cap Corse Rouge 10

Silvio Carta Vermouth di Sardinia 11

- on the rocks or with soda -

- with lemon/lime/olive -

## WINE BY THE GLASS

### SPARKLING

N/V Malibrán "Gorio", Prosecco - Veneto 13

2023 Podere il Saliceto "Albone", Lambrusco - Emilia-Romagna 14

### WHITE & SKIN CONTACT

2021 CasaSmith, Pinot Grigio - Washington 13

2021 Bolzico "Collio", Friulano - Friuli-Venezia Giulia 13

2023 Leonardo Bussoletti "Colleozio", Grechetto - Umbria 14

2023 La Robe D'ange "Clos Fornelli", Vermentino - Corsica 15

2023 Giornata "Orangotango", Falanghina - California (orange) 15

### RED

2020 Valenti "Norma", Nerello Mascalese - Sicily 14

2023 Unico Zelo "Fresh AF", Nero d'Avola - Australia 15

2023 GD Vajra "Langhe Rosso", field blend - Piedmont 14

2022 Giornata, Aglianico - California 15

2022 Fatalone, Primitivo - Puglia 14

Cal-Ital Carafe - ask your server about today's wine 32

## BEER AND CIDER

Peroni "Nastro Azzuro" - classic Italian birra (ITL) 8

Oxbow "Luppolo" - dry-hopped Italian pilsner (ME) 11

Bissell Brothers "The Substance" - bright NE IPA (ME) 13

Smuttynose "Old Brown Dog" - award winning local brown ale (NH) 12

Notch "Cerne Pivo" - black session lager (MA) 11

Shacksbury, "Dry" - traditional NE cider, 16 oz can (VT) 10

Al's Non-Alcoholic "American Lager", 12 oz can (NY) 7

Notch Non-Alcoholic "Pilsner", 12 oz can (MA) 7

## AMARO

Amaro dell'Etna 9

Amaro della Sacra 9

Amaro di Angostura 9

Amaro Montenegro 10

Averna 10

Braulio 10

Brovo #14 Amaro 11

Bully Boy Rabarbaro 8

Cappelletti Sfumato 9

Cardamaro 9

Cynar 8

Fernet Branca 9

Foro 10

Lucano 10

Luxardo Abano 9

Nonino Amaro 11

Pasubio 9

Ramazzotti 8

Santa Maria al Monte 9

Sibona Amaro 7

Varnelli Dell'Erborista

Zucca Rabarbaro 9

- make me a spritz -

